

## AMENDMENTS TO THE CLAIMS

1. (Currently amended): A method of altering one or more textural properties of a food product comprising:

adding a ~~composition~~ soy protein gel comprising one or more soy protein products and one or more acidic phosphates to said food product,

wherein said one or more textural properties of said food product is altered when compared to said textural properties of said food product without addition of said ~~composition~~ soy protein gel.

2. (Original): The method of claim 1, wherein said one or more textural properties is selected from the group consisting of hardness, fracturability, cohesiveness, springiness, chewiness, gumminess and resilience.

3. (Original): The method of claim 1 wherein said altered textural property of said food product is an increase in hardness.

4. (Original): The method of claim 1 wherein said one or more acidic phosphates are selected from the group consisting of sodium acid pyrophosphate, potassium metaphosphate, sodium aluminum phosphate, monoammonium phosphate, monocalcium phosphate, ferric orthophosphate, monopotassium phosphate, hemisodium phosphate and monosodium phosphate.

5. (Previously presented): The method of claim 4 wherein one of said one or more acid phosphates is sodium acid pyrophosphate.

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6. (Original): The method of claim 1 wherein said one more soy protein products are selected from the group consisting of soy flours, soy protein concentrates and isolated soy proteins.

7. (Original): The method of claim 6 wherein said soy protein product is soy protein concentrate.

8. (Currently amended): The method of claim 1 wherein said ~~composition~~ soy protein gel additionally comprises one or more of native and modified starches, wheat gluten and flour, xanthan gum, locust bean gum, carrageenan, pectin and guar gum.

9. (Currently amended): The method of claim 1 wherein said ~~composition~~ soy protein gel additionally comprises one or more of gelatin, egg albumin and blood plasma.

10. (Currently amended): The method of claim 1 wherein said ~~composition~~ soy protein gel comprises about 4% sodium acid pyrophosphate, about 1.5% carrageenan, and about 94.5% soy protein concentrate, wherein the final concentration of sodium acid pyrophosphate in the food product is from 0.01% to 0.15%.

11. (Original): The method of claim 1 where the final concentration of acidic phosphates is from 0.01% to 10%.

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Claims 12-21 (Canceled)

23. (Currently amended): The method of claim 1, further comprising determining one or more textural properties of said food product after addition of said ~~composition~~ soy protein gel to said food product.

23. (Currently amended): The method of claim 1, wherein the ~~composition~~ soy protein gel comprises about 2% to 6% sodium acid pyrophosphate, about 0.5% to 2.5% carrageenan, and about 92% to 97% soy protein concentrate.

24. (Previously presented): The method of claim 1, wherein one of said one or more of said acid phosphates is sodium pyrophosphate, one or more of said one or more of said soy protein products is selected from the group consisting of isolated soy protein, soy protein concentrate and soy flour and wherein the final concentration of acidic pyrophosphates is from 0.01% to 10%.

25. (New): The method of claim 1, wherein the final concentration of said soy protein gel in said food product is from 0.167 wt % to 25 wt %.

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